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BURGHOUND SYMPOSIUM

WITH ALLEN MEADOWS

20-23 APRIL 2016

HONG KONG

TICKETING : sales@finewineexperience.com
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APRIL 20TH (WEDNESDAY)

7 PM

The Best of Burgundy 1991 – 25 Years On

Man Ho (Level 3, JW Marriott Hotel, Pacific Place, 88 Queensway, Hong Kong)

Tickets: \$12,800 per person

APRIL 21ST (THURSDAY)

7 PM

The Ultimate Grands Echezéaux Dinner

Amuse Bouche (22/F, The Hennessy, 256 Hennessy Road, Wan Chai, Hong Kong)

Tickets: \$11,200 per person

APRIL 22ND (FRIDAY)

12:30PM

The Montrachet Family – Through the Lens of Leflaive, Ramonet and Sauzet

Kaetsu (Grand Hyatt Hotel, 1 Harbour Road, Wan Chai, Hong Kong)

Tickets: \$8,800 per person

7 PM

1996 Domaine de la Romanée Conti Assortment Case Dinner

Drawing Room (Grand Hyatt Hotel, 1 Harbour Road, Wan Chai, Hong Kong)

Tickets: \$28,800 per person

APRIL 23RD (SATURDAY)

1 PM - 2:45 PM

Masterclass 1: Morey St. Denis

Atrium Room (39/F, Island Shangri-la Hotel, Pacific Place, Hong Kong)

Tickets: \$2,680 per person

4 PM - 5:45 PM

Masterclass 2: Vosne-Romanée 1er cru

Atrium Room (39/F, Island Shangri-la Hotel, Pacific Place, Hong Kong)

Tickets: \$2,880 per person

7 PM

Gala Dinner

Atrium Room (39/F, Island Shangri-la Hotel, Pacific Place, Hong Kong)

Tickets: \$2,880 per person





1991 Burgundy – 25 Years On

APRIL 20TH (WEDNESDAY), 7 PM

Man Ho (Level 3, JW Marriott Hotel, Pacific Place, 88 Queensway, Hong Kong)

Tickets: \$12,800 per person

WINES TO BE SERVED

1991 Coche Dury - Corton-Charlemagne
1991 Ramonet - Batard-Montrachet
1991 Leflaive - Bienvenues-Batard-Montrachet
1991 Leflaive - Chevalier-Montrachet
1991 Michel Niellon - Chevalier-Montrachet

1991 Leroy - Richebourg
1991 Leroy - Romanée-St-Vivant
1991 DRC - Romanée-St-Vivant
1991 Robert Arnoux - Romanée-St-Vivant
1991 Louis Jadot - Romanée-St-Vivant
1991 Hubert Lignier - Clos de la Roche
1991 Ponsot - Chambertin
1991 Joseph Roty - Mazis-Chambertin
1991 Emmanuel Rouget - Vosne-Romanée
1er Cru 'Les Beaumonts'
1991 Domaine de Montille - Pommard
1er Cru 'Rugiens'

1991, the year that gave us hits from Nirvana, Metallica, R.E.M. and the Red Hot Chili Peppers, and movies like Thelma & Louise, and My Own Private Idaho.

It also gave us a great Burgundy vintage. Now, 25 years later, we have the perfect snapshot in time in which to judge it, and try to appreciate its characteristics at full maturity.

Although a beautifully warm summer, with good conditions overall from the beginning of July through to harvest, it was not without difficulties – frost in April (which beneficially reduced the potential crop), and hail affecting certain vineyards in June and August. Selection was important to avoid damaged fruit. Finally rain did affect the latter end of harvest, particularly the whites.

While the whites enjoy a fairly mundane reputation overall – a lack of both concentration and snap. We are not tasting 'overall' this evening. Rather we have about an exciting a line up of mature whites as could

be imagined – all grand crus from the leading growers of the day and now fully evolved. I think they'll be fascinating. Mature Coche-Dury Corton-Charlemagne sits at the absolute pinnacle of white Burgundy.

But to my palate it is the reds, especially the Côte de Nuits, where 1991 shines, and in some cases eclipses the more famous 1990 vintage. The 1991s don't share the same brilliance of ripe fruit as the '90s, but they have a real intensity to them, and a more savoury component to balance their fruity side. This component seems to lend them a more ummami, appetising edge. Now, in 2016, we are seeing them in their apogee, in peak bloom. Fantastic! Moreover, for the likes of Leroy (with both Richebourg and RSV to compare tonight), and Emmanuel Rouget (with Henri Jayer still taking a lead role there), their 1991s not only represent the heights of the vintage, but are amongst the very greatest vintages ever made at these domaines. To explore 1991, this is a superlative collection of bottles.

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Early Bird: 5% off if payment completed before 15 Feb

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The Ultimate Grands Echezeaux Dinner

APRIL 21ST (THURSDAY), 7 PM
Amuse Bouche (22/F, The Hennessy,
256 Hennessy Road, Wan Chai, Hong Kong)

Tickets: \$11,200 per person

WINES TO BE SERVED

1980 DRC - Grands Echezeaux
1970 DRC - Grands Echezeaux
1959 Leroy - Grands Echezeaux
1959 Colette Gros - Grands Echezeaux
1962 Joseph Drouhin - Grands Echezeaux
1962 Georges Noëllat - Grands Echezeaux
1978 A. Ligeret - Grands Echezeaux
1978 Lamarche - Grands Echezeaux
1949 Remoissenet - Grands Echezeaux
1985 Clos Frantin Grands Echezeaux
1990 Mongeard Mugneret - Grands Echezeaux
1998 Dominique Laurent - Grands Echezeaux
1998 René Engel - Grands Echezeaux
2008 Eugénie - Grands Echezeaux

Grands-Echezeaux, as Allen Meadows explains in *The Pearl of the Côte* – has a clay-infused soil type with fissured rock below 1 metre, that holds enough water in a drought to nourish the vines, yet drains freely enough in heavy rain that it is seldom water-logged either. ‘As a result, the vineyard is more consistent than most in producing quality raw materials.’

Though its quality has been known for centuries, its fame as a distinct wine label is comparatively recent – 100 years or so – because it used to be blended with Clos Vougeot, which used to be an easier name to sell.

As Allen argues elsewhere (Griotte-Chambertin for example), Grands Echezeaux today enjoys a very high reputation because of the quality of ownership, and is superior to its immediate neighbour Clos Veugeot.

‘A great Grands Echezeaux is a thing of beauty, combining

raw power with robust muscle that is sleek and never coarse... it is also important to note that a fine Grands Echezeaux can be remarkably long-lived... Indeed, Aubert de Villaine has told me that the Domaine [de la Romanée-Conti]’s version may very well be its longest-lived wine and this would include Romanée-Conti.’

This evening we put this to the test with an extraordinary array of Grands Echezeaux, covering the great domaines and bottlers, as well as a catalogue of great vintages - ’90, ’85, ’78, ’62, ’59, ’49 – are all there, and in many cases we shall enjoy direct comparisons of two producers in the same vintage.

With Allen’s guidance this evening, this should prove a very enjoyable dinner ‘masterclass’ in Grands Echezeaux. (Last year’s Richebourg one sold out quickly, so don’t delay securing your seats).

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At the heart of those supreme white wine villages of Puligny-Montrachet and Chassagne-Montrachet lies a short golden stretch of their most illustrious vineyards, centred around Montrachet itself. This cluster of adjacent *grands crus* provides at once a brilliant high level of quality, but subtle, yet discernible differences between each *climat*.

To borrow from Jacky Rigaux -

Bienvenues-Bâtard-Montrachet - “princely opulence”

Bâtard-Montrachet - “a subtle meeting of opulence & elegance”

Chevalier-Montrachet - “the quintessence of terroir”

Montrachet - “a stylish alliance of generosity & minerality”

Not easy to describe. For me, it goes something like this - Chevalier-Montrachet offers the second highest

depth of minerality, but with real power. Bâtard-Montrachet offers the second highest level of power, with a more creamy round feel, and a bit less minerality. Montrachet seems to align the characters of both of those two vineyards, yet with the potential to increase the sensation of both characters with superb balance. It’s the best for a reason. Finally, Bienvenue is quite similar to Bâtard itself, (but can we discern a difference?)

The interesting thing today will be to line up these close cousins side by side and see what we can discern of the vineyard differences and character. And we are doing so at a very high level, with superb, benchmark domaines, and with vintages that are sufficiently settled and mature for the vineyard character to shine through. Super interesting, not to mention deliciously good fun!

[Register Online>>>](#)

The Montrachet Family – Through the Lens of Leflaive, Ramonet and Sauzet

APRIL 22ND (FRIDAY), 12:30 PM

Kaetsu (Grand Hyatt Hotel, 1 Harbour Road,
Wan Chai, Hong Kong)

Tickets: \$8,800 per person

WINES TO BE SERVED

2008 Leflaive - Bienvenues-Bâtard-Montrachet
1998 Ramonet - Bienvenues-Bâtard-Montrachet
1992 Etienne Sauzet - Bienvenues-
-Bâtard-Montrachet

2007 Etienne Sauzet - Bâtard-Montrachet
1990 Leflaive - Bâtard-Montrachet
1990 Ramonet - Bâtard-Montrachet
1986 Ramonet - Bâtard-Montrachet

1995 Leflaive - Chevalier-Montrachet
1988 Leflaive - Chevalier-Montrachet
1998 Ramonet - Chevalier-Montrachet
1995 Etienne Sauzet - Chevalier-Montrachet

1995 Ramonet - Montrachet
1993 Etienne Sauzet - Montrachet



Tasting any wine from DRC is a treasured experience, but the chance to taste all of their wines, including the ultra-rare Montrachet, and from the same mature, ready to drink vintage is surely a very rare and covetable experience indeed. Add to that Allen Meadows expertise and guidance, and we have the perfect DRC experience.

The Domaine de la Romanée-Conti is often referred to by enthusiasts, and by almost all other Burgundians as *The Domaine*. DRC, as is it commonly known, has enjoyed unparalleled stewardship under Aubert de Villaine. This is combined with the finest collection of vineyard holdings in the Côte d'Or. In Echezeaux, Grands-Echezeaux, Romanée-St-Vivant and Richebourg, DRC already enjoys the largest share in each of these top level vineyards, but in addition, it owns exclusively, 100% of what many would argue are the top two vineyards in Vosne-Romanée – La Tâche and La Romanée-Conti.

Also, given the large holdings in each vineyard, DRC has many advantages, not least the opportunity to work with

several barrels of the same wine, simplifying and offering greater flexibility in tending.

Finally, the domaine is both diligent and sensitive in its vineyard work, and strict in its selection. Parcels and barrels that don't make the grade are declassified.

In 1996, the assortment case contained the following 12 bottles – **1 x Romanée-Conti, 3 x La Tâche, 2 x Richebourg, 3 x Romanée St Vivant, 1 Grands Echezeaux, and 2 Echezeaux.** To this we have added **1 x extra Grands Echezeaux & 1 x Montrachet**, so 14 bottles per table of 15 people.

Why 1996? DRC's wines are slow to evolve. Twenty years since harvest has given these grands crus characters fully sufficient time to blossom and show full individual expression in the glass. Moreover, 1996 is known to be a particularly **terroir**-driven year. Good phenolic ripeness was achieved without excess heat, providing very fine, precise, detailed wines, where vineyard character comes to the fore.

1996 Domaine de la Romanée Conti Assortment Case Dinner

APRIL 22ND (FRIDAY), 7 PM
Drawing Room (Grand Hyatt Hotel, 1 Harbour
Road, Wan Chai, Hong Kong)

Tickets: \$28,800 per person

WINES TO BE SERVED

1996 DRC Montrachet
1996 DRC Romanée-Conti
1996 DRC La Tâche
1996 DRC Richebourg
1996 DRC Romanée St Vivant
1996 DRC Grands Echezeaux
1996 DRC Echezeaux

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Masterclass 1: Morey St. Denis

APRIL 23RD (SATURDAY), 1 PM - 2:45 PM
Atrium Room (39/F, Island Shangri-la Hotel,
Pacific Place, Hong Kong)

Tickets: \$2,680 per person

WINES TO BE SERVED

2002 Clos de Tart - Clos de Tart
2002 Hubert Lignier - Clos de la Roche
2002 Clos des Lambrays
2008 Ponsot - Clos de la Roche VV
2008 Dujac - Clos de la Roche
2008 Dujac - Clos St Denis
2008 Georges Lignier - Clos St Denis
2008 Georges Roumier - Morey St Denis
1er Clos de Bussière
2008 Perrot-Minot - Morey St Denis 1er Cru 'La Riotte'
2008 Fourrier - Morey St Denis 1er Cru 'Clos Sorbes'
2011 Lignier Michelot - Morey St Denis 1er Faconnieres
2011 Lignier Michelot - Morey St Denis
1er Aux Charmes
2011 Lignier Michelot - Morey St Denis
1er Les Chenevery

Driving north along the N74, you would pass Morey-St-Denis in the blink of an eye. Yet this diminutive village – the smallest in the Côte de Nuits, is home to four magnificent *grands crus* vineyards, all of them walled – a nod to their historic importance. Despite the 'St-Denis' appendage to the village Morey's name, it is Clos de la Roche that is today perhaps the most famous of these, helped, no doubt, by the brilliance of the examples from Domaine Ponsot and Domaine Dujac. Clos de Lambrays' elegance and Clos de Tart's velvety richness contrast all the more in the connoisseur's mind, in part because these two *grands crus* are "monopole" (Clos de Tart) or almost so (Clos des Lambrays), and both of these two producers accentuate those vineyards natural expression all the more. They are neighbouring vineyards, yet what a contrast. Perhaps I am in a minority in thinking that Clos-St-Denis rightly has its name positioned top, appended to Morey(-St-Denis) to advertise its prestige. Clos St Denis seems to offer cerebral pleasure first, ahead of hedonistic merit.

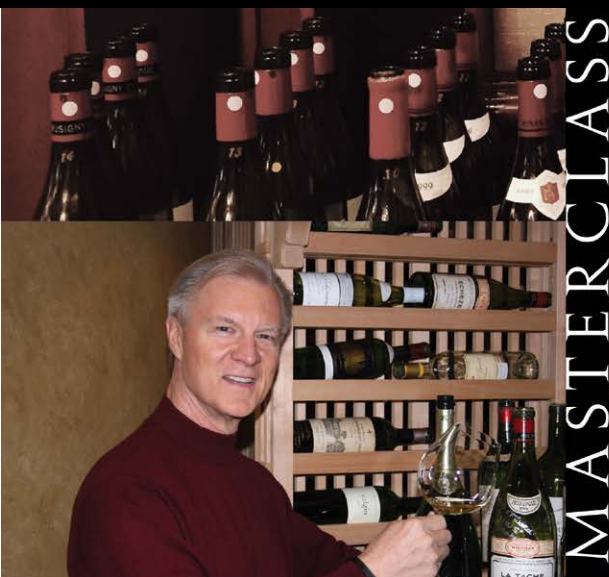
If anything, Clos-St-Denis sums up Morey's best attributes. Not

the firm intensity of Nuits-St-Georges, the perfumed charm of Chambolle, the heady spice of Vosne-Romanée, nor the brooding dark fruit and wildness of Gevrey. Morey-St-Denis' character seems both refined and subtle, more reserved, yet lacking nothing in complexity or sophistication. But this leaves it also a late choice as enthusiasts develop their appreciation for the diversity and complexity of fine Burgundy. That suits those who have caught up with its qualities just fine, after all, there is little of it to go around.

And what of the 1er Crus? Even experienced enthusiasts are hard-pressed to name more than two.

In this masterclass Allen Meadows will lead us through not only the similarities and differences of Morey's four *grands crus* (with domaine-style comparisons for Clos de Roche and Clos St Denis), but also six 1er Crus as well. We will come away with a much deeper understanding and appreciation for this, the Côte de Nuits' less understood village.

[Register Online>>>](#)



VOSNE ROMANEE 1ER CRU

Vosne-Romanée is Burgundy's most famous, most celebrated village – The Pearl in the Côte. Much of this fame derives is dazzling array of *grands crus*, such as Romanée-Conti, La Romanée, La Tâche, Richebourg and Romanée-St-Vivant, and the exemplary quality and lead rank of domaines such as DRC, Liger-Belair and Leroy.

Allen Meadow's authoritative book *The Pearl of the Côte*, explains in great detail the characteristics and virtues of these *grands crus*. Yet rightly, and perhaps for the first time in such detail, much attention is lavished on the characteristics and virtues of Vosne's 1er Crus.

We are no doubt in a time of elevated interest, and with it elevated prices for the illustrious Vosne-Romanée wines. Yet, it seems clear too that we have never been in

a period of higher quality than today. Vosne-Romanée is represented by an exceptional collection of very high performing domaines. The past decade has been truly exceptional in this regard.

This masterclass is ideal for novice and expert alike. For the novice we offer here a comprehensive masterclass covering all of Vosne-Romanée's premier crus, tutored by the world's leading expert on the subject. And for the already experienced taster, here is your chance to not only pinpoint the character of the famous, more widely available ones such as Malconsorts and Suchots, but to understand too the lesser known ones, La Croix Rameu, and Les Rouges, for example.

[Register Online>>>](#)

Masterclass 2: Vosne-Romanée 1er cru

APRIL 23RD (SATURDAY), 4 PM - 5:45 PM
Atrium Room (39/F, Island Shangri-la Hotel,
Pacific Place, Hong Kong)

Tickets: \$2,880 per person

WINES TO BE SERVED

- 2008 Emmanuel Rouget - Vosne-Romanée
1er Cru 'Cros Parantoux'
- 2008 Domaine de Montille - Vosne-Romanée
1er Cru 'Malconsorts'
- 2008 Dujac - Vosne-Romanée 1er Cru 'Beaumonts'
- 2008 Arnoux - Vosne-Romanée 1er Cru 'Reignots'
- 2008 Hudelot-Noëllat - Vosne-Romanée
1er Cru 'Les Suchots'
- 2008 Eugenie - Vosne-Romanée 1er Cru 'Brulees'
- 2008 Sylvain Cathiard - Vosne-Romanée
1er Cru 'En Orveaux'
- 2008 Meo Camuzet - Vosne-Romanée 1er Cru 'Les Chaumes'
- 2008 Grivot - Vosne-Romanée 1er Cru 'Les Rouges'
- 2008 Michel Gros - Vosne-Romanée 1er Cru 'Clos des Reas'
- 2011 Lamarche - Vosne-Romanée
1er Cru 'La Croix Rameau'
- 2006 Joseph Drouhin - Vosne-Romanée 1er Cru 'Petits Monts'
- 2002 Nicolas Potel - Vosne-Romanée
1er Cru 'Les Gaudichots'
- 2002 Nicolas Potel - Vosne-Romanée
1er Cru 'Les Gaudichots'

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GALA DINNER



Gala Dinner

APRIL 23RD (SATURDAY), 7 PM
Balloom (5/F, Island Shangri-la Hotel, Pacific Place, Hong Kong)

Tickets: \$2,880 per person

This is the centrepiece event of our Allen Meadows Burghound Symposium. Here we celebrate in traditional Burgundy “paulée” style, all of us attending sharing bottles, magnums, jeroboams (!), from our cellars for old friends at our table, and new friends around the room. Last year’s Gala Dinner was very popular and enormously fun. It is a truly lovely aspect of Burgundy that this type of dinner exemplifies the generosity, friendship, and natural sense to share the passion with others. 2015 in addition to a strong contingent from Hong Kong, guests flew in from the UK, France, the USA, Taiwan, Singapore, the mainland, Korea...

Surely, one of the most enjoyable evenings on the 2016 calendar. Make sure you are part of it!

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